PHYSICOCHEMICAL AND SENSORIAL EVALUATION OF EXOTIC AND DIFFERENT CATEGORIES OF BRAZILIAN COFFEES BEVERAGES

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In Brazil, the conventional roast and ground coffees are classified as Traditional (arabica blended with conilon, without restriction of proportion), Superior or Premium (blend with up to 15% conilon) and Gourmet (arabica only). Nowadays exotic coffees (Civeta and Jacu) are available in the market, whose “processing” of grains (arabica or robusta) are performed in the digestive tract of the Civeta mammal (Paradoxurus hermaphroditus) and the Jacu bird (Penelope superciliary) respectively. Exotic coffees have high price and possible superior sensory quality to conventional. The aim of this study was to compare the physicochemical characteristic, sensory profile and acceptability of Civeta (arabica), Jacu (arabica), Gourmet, Premium and Traditional coffee beverages. The data were analyzed by ANOVA, Tukey test and Principal Component Analysis. The pH ranged from 4.86 (Gourmet) to 5.34 (Traditional), titratable acidity from 116.28 mL (Civeta) to 175.22 mL NaOH 0.1 N / 100 g sample (Gourmet) and soluble solids from 1.62 °Brix (Jacu) to 2.23 °Brix (Traditional). The sensory profile, obtained by Quantitative Descriptive Analysis, unstructured scale of nine centimeters and 13 trained judges was composed of nine attributes (brown color, oily appearance, translucent, burnt aroma, burnt flavor, sweet, acid, bitter taste and astringent sensation). The acid taste was not important to beverages discrimination. Jacu showed less intense sensory attributes than others coffees, except sweetness. Civeta had sensory attributes of intermediate intensities. A sensory acceptance test (nine points hedonic scale) was applied for 75 habitual consumers. Difference was observed only between acceptance Civeta (6.5) and Gourmet (5.6) coffee.